



GROUP SET MENU

£ 8 5 PER PERSON

For parties of upto 30 guests, please select 3 starters, 3 main courses and 3 desserts for pre-order. Parties over 30 guests are required to select 1 item for each course, along with an alternative for those with dietary requirements.



French Baguette & Butter

ENTRÉE

Baby Lettuce Hearts, Cashew Dressing, Croutons (VE)

Rainbow Trout Carpaccio, Heritage Pickled Radishes, Crème Fraîche, Tobiko Pearls

Heritage Tomato & Burrata, Green Goddess Dressing (V, GF)

Beef Fillet Steak Tartare, Fermented Tomato Dressing, French Baguette Crostini

Maryland Corn & Crab Cake, Lobster Aioli

MAINS

Vegan Shrimp Creole Risotto, Curly Scallions (VE)

New York Strip Steak, Peppercorn Sauce (GF)

Corn Fed Chicken Breast, Globe Artichokes, Pinenuts & Tarragon Salsa (GF)

Truffled Cauliflower, Pickled Walnuts, Popcorn Crumb (VE)

Louie's Beans & Rice, BBQ Shrimp, Smoked Bacon, Rice Crackers (GF)

SIDES

French Fries (VE)

Sauteed Baby Spinach (V)

Green Lettuce Salad (VE, GF)

DESSERT

Banana Foster Cheesecake, Salted Peanuts, Spicy Rum Caramel Sauce (V)

Chouquettes, Bourbon Custard, Wild Cherry Sauce (V)

Selection of Sorbets (VE)

V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE